

## Thermodyne Foodservice Passes EPA 202 Testing Allowing Food Warming Equipment to be used without the Need for an Overhead Kitchen Exhaust Hood



*1888 Press Release - Thermodyne Foodservice Products, Inc. is pleased to announce the results of recent EPA 202 testing. With no visible smoke or grease-laden effluents collected, Thermodyne units can safely be used without the need for a kitchen exhaust hood.*

Fort Wayne, IN - Thermodyne Foodservice Products, Inc. (<http://www.tdyne.com/>) has recently completed EPA 202 testing to determine the total grease emissions as well as the amount of visible smoke discharged by Thermodyne units. Using the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, the results of the testing determined that Thermodyne countertop models 2100-DW, 200NDNL, 200CT, 250PNDT, BW3/BW4, 300NDNL, 300CT, 700NDNL, 700CT, 950NDNL, 300OC, 250OC, 1250OC and the Full size models 550CT, 1200G, 1200DW, 1300G, 1600NDNL, 1900G, 1900DW, 1900DWDT are in compliance with Section 59 of UL710B, the Standard for Re-circulating Systems.

Without the need for an overhead, commercial kitchen exhaust system, Thermodyne users can save valuable kitchen space by moving units out of the exhaust area. With the added space, new equipment purchases can be made that require hood exhaust systems.

Testing was performed in order to determine the total grease emissions as well as smoke output. Throughout testing, the cooking area was observed and tested for the presence of visible smoke and grease laden air. Conducted over a period of eight hours of continuous cooking, the experiment used quartered roasting chickens, weighing 2-1/2 to 3-1/2 lb. skin-on and bone-in. Results indicated that the total amount of grease-laden effluents collected by the sampling equipment was found to be 0.30 mg/m<sup>3</sup>, which is less than 5 mg/m<sup>3</sup>. The total grease emissions (per clause 78.2 of 710B) in pounds per hour per linear foot of hood were 0.000150 lb/hr/ft.

About Thermodyne Foodservice Products: Founded in 1987, Thermodyne Food Service Products, Inc. specializes in manufacturing of both countertop and full size hot food holding cabinets. Each unit features Thermodyne's patented Fluid Shelf® Technology, in which low-temperature heat is transferred throughout each shelf rather than through the air, ensuring food quality and safety while allowing food products to be held for extended periods. Contact us today to find out the amazing flexibility and serving capabilities made possible by Fluid Shelf Technology.

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